



Carving Station Menu

Beef

Marinated Barbecue Beef Brisket
served with Ancho Chiles, Barbecue Sauce Split Onion Rolls
\$15.00++ per person

Black Peppercorn Tenderloin of Beef
served with Mushroom Bordelaise, Whole Grain Mustard, Creamy Horseradish and Herb Scented Aioli
with Split Silver Dollar Rolls
\$275.00 ++ each (Serves approx 25 guests)

Herb-crusted Roast Prime Rib, Onion Rolls, Herbed Aioli, Stone Ground Mustard and Creamy
Horseradish with Crusty Baguette Rounds
\$250.00 ++ each (Serves approx 30 guests)

Lamb

Garlic-stuffed Roast Leg of Lamb with Minted Jelly, Split Onion Rolls
\$172.00 ++ each (Serves approx 20 guests)

Rack of Lamb, Dijon-Herb Crust, Rosemary Glace
\$175.00 ++ each (Serves approx 15 guests)

Pork

Whole Glazed Ham served with Caramelized Pineapple Chutney,
Honey Mustard and Split Silver Dollar Rolls
\$225.00 ++ each (Serves approx 25 guests)

Arizona-Honey Glazed Pork Loin with Caramelized Onion & Apple Chutney
and Split Silver Dollar Rolls
\$250.00 ++ each (Serves approx 40 guests)

Poultry

Glazed Roasted Turkey Breasts with Southwest Cranberry Relish,
Honey Mustard, Mayonnaise and Silver Dollar Rolls
\$125.00 ++ each (Serves approx 25 guests)

***All carving stations require a Uniformed Chef @ \$50.00
(1 chef per 100 guests for a 2 hour maximum)**

**Unless otherwise noted, all carving stations come with assortment of cocktails breads and rolls
plus 7.1% sales tax & 20% gratuity**